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Product Specification Beef Luncheon Meat

Product: Beef Luncheon Meat	Code: BL
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Product information

Description:	Fine grinded beef meat and fat, with gelatine.
Ingredients:	Beef, Water, Potato Starch, Soy Protein , Salt, Sugar, Spices, Stabilizer: Sodium Phosphate, Antioxidant: Sodium ascorbate, Preservative: Sodium nitrite.
Allergen declaration:	Allergens - according to specific recipes
GMO declaration:	Does not contain GMO or Artificial Flavour Enhancer: Monosodium Glutamate or Colorant.

General Information

Can (g) 300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open, or 340g rectangular can	-	Primary Package:	300g, 400g (Ø73 or Ø99) 500g (Ø99) round can, easy open, or 340g rectangular can	Product Identification: brand and origin establishment, product name and code, net and gross weight, establishment number and batch, production and expiry date
Cans/Tray: (pcs/tray)	-			
Trays/ Box cases/Pallet:	-	Transport Temp:	ambient (+4°C ~30°C)	
Pallet net: (Kg)	-	Storage Temp:	cool&dry, refrigerate before opening	
Packaging can be adjusted to fit customer needs.		Shelf Life:	3 years	

Production Process Description

Raw meat slaughtered beef and free from BSE, is well inspected before being minced in stainless steel equipments at controlled speed and size. Then is mixed with spices and salt to ensure a through and even distribution of ingredients. The mix is transferred to the filler passing through a metal detector. The mixture is mechanically filled and compressed into cans and hermetically sealed. Cans are heat processed in order to achieve commercial sterility. After processing all cans are completely dried and revised before being labeled. Then are transferred to plant warehouse to be dispatched.

Product Picture	Nutritional Information per 100g
	Energy
	Fat
	of which saturates
	Carbohydrate
	of which sugars
	Fibre
	Protein
Salt	

Quality Requirements

Appearance:	Mixture of grinded beef, blended with spices and salt.
Flavor:	Typical of beef meat, with spices.
Color:	Typical of beef meat with spices.
Texture:	Easy sliceable block of meat.

Microbiology Analysis	
Putrefatives anaerobics:	Absence
Termophiles anaerobics:	Absence
Flat sour:	Absence
Leakage:	Absence